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Romanian Mushroom Sauce

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Description

In Romanian: Sos de ciuperci

Ingredients

- 1 cup beef broth or water
- 2 – 3 tablespoons sour cre...

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- 2 tablespoons lemon juice
- salt

Directions

1. Clean, wash and thinly slice a few mushrooms.
2. Boil with the broth or water for 10 minutes.
3. Fry the flour in the butter and pour the mushroom broth and mushrooms on top.
4. Add the sour cream, lemon juice, salt and chopped parsley, letting the mixture simmer for a few minutes.
5. Serve warm.

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